

Poetry.

LEFT ALONE AT EIGHTY.

What did you say, dear—breakfast?
Somehow I've slept too late;
You are very kind, dear Effie;
Go tell them not to wait.
I'll dress as quick as ever I can,
My old hands tremble sore,
And Polly, who used to help, dear heart!
Lies t'other side of the door.

Put up the old pipe, deary,
I couldn't smoke to-day;
I'm sort o' dazed and frightened.
And don't know what to say.
It's lonesome in the house, here,
And lonesome out o' door—
I never knew what lonesome meant,
In all my life before.

The bees go humming, the whole day long,
And the first June rose has blown,
And I am eighty, dear Lord, to-day—
Too old to be left alone!
O heart of love! so still and cold,
O precious lips so white—
For the first sad hours in sixty years,
You were out of reach last night.

You've cut the flower? You're very kind.
She rooted it last last May;
It was only a slip; I pulled the rose
And threw the stem away;
But she, sweet thrifty soul, bent down,
And planted it where she stood;
"Dear, maybe the flowers are living,"
she said,
"Asleep in this bit of wood."

I can't rest, deary—I cannot rest;
Let the old man have his will,
And wander from porch to garden post—
The house is so deathly still;
Wander, and long for a sight of the gate
She has left ajar for me—
We got so used to each other, dear,
So used to each other, you see.

Sixty years, and so wise and good,
She made me a better man,
From the moment I kissed her fair
young face
And our lovers' life began.
And seven fine boys she has given me,
And out of the seven, not one
But the noblest father in all the land
Would be proud to call his son.

Oh well, dear Lord, I'll be patient,
But I feel so broken up;
At eighty years it's an awesome thing
To drain such a bitter cup.
I know, there's Joseph and John, and Hal,
And four good men beside,
But a hundred sons couldn't be to me
Like the woman I made my bride.

My little Polly, so bright and fair!
So winsome and good and sweet!
She had roses twined in her sunny hair,
White shoes on her dainty feet;
And I held her hand—was it yesterday
That we stood up to be wed?
And—No, I remember, I'm eighty to-day,
And my dear wife Polly, is dead!

Household.

MILK LEMONADE.

Dissolve in one quart of boiling water one and one-half cups of loaf sugar, add one-half pint of lemon juice, and lastly, one and one-half pints of boiling milk.

LEMON CAKE.

Peel three lemons and squeeze out the juice into one quart of milk. Add the peel, cut in pieces, and cover the mixture for a few hours; then add six eggs, well beaten, and one pint of water, well sweetened. Strain, and simmer over a gentle fire till it thickens. Serve very cold.

AMBROSIA.

Pare and cut (or pull) a ripe pine apple into small pieces. Put a layer in a dish; sugar well; cover with grated cocoanut; lay in more sugared pineapple, and so on until the materials are used up, covering the top thickly with cocoanut. Pass sponge or other light cake with it.

COFFEE CAKE.

One cup of brown sugar, one cup of butter, one-half cup of molasses, one cup of strong, cold coffee, one teaspoonful of soda, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one cup of raisins or currants and five cups of sifted flour. Add the fruit last, rubbed in a little of the flour. Bake about one hour.

DUMPLINGS.

Scrape two ounces of fine beef suet very thin, mix it with four ounces of flour, a pinch of salt, and water to make a stiff paste. Flour your hands and roll the paste into balls about the size of a florin; have ready a

stew pan half filled with boiling water slightly salted; drop in the dumplings, and let them boil fast for twenty minutes. Take them up with a fish-slice and put them on the dish with the carrots. If preferred, these dumplings may be made of drippings or butter in the proportion of two ounces of the fat to five ounces of flour. A small pinch of sage and pepper can, if liked, be used as flavoring for the dumplings.

LEMON WATER-ICE.

The juice of six lemons, two teaspoonfuls of the extract of lemon, one quart of water, one pound of granulated sugar, and one gill of rich, sweet cream. Mix all well together, strain and freeze, the same as ice cream. Orange water ice is made in the same way, using oranges.

MOLDED GRAHAM.

Make a mush by stirring graham flour slowly into boiling water; it must not be too thick; cook ten minutes, using the mush stick as little as possible. Then stir in a few spoonfuls of milk or cream, and also a cupful of fresh dates; cook two minutes longer, taking care not to scorch in the bottom. Pour into a mold or cups wet with cold water, and set it away till cold.

COTTAGE PUDDING.

Either of the following will be found good: 1. Two cups of flour, two teaspoonfuls of baking powder, one cup of sugar, one tablespoonful of butter melted, one cup of milk and the grated rind of a lemon. Bake in a good oven and serve hot, with sauce. 2. One pint of flour, two teaspoonfuls of baking powder, two cups of sugar, one cup of butter, one cup of milk and two eggs. Serve hot, with a hard sauce.

RICE PUDDING.

One-half cupful rice, one and one-half pints milk, one-half cupful sugar, large pinch of salt, one tablespoonful lemon rind chopped fine. Put rice, washed and picked, sugar, salt and milk in quart pudding dish. Bake in moderate oven two hours, stirring frequently first one and a quarter hours, then permit it to finish cooking, with light-colored crust, disturbing it no more. Eat cold with cream.

TO CRYSTALLIZE FRUIT.

Pick out the finest of any kind of fruit, leave in the stones; beat the whites of three eggs to a stiff froth, lay the fruit in the beaten egg, with the stems upward; drain and beat the part that drips off again; select them out one by one, and dip them into a cup of finely powdered sugar. Cover a pan with a sheet of fine paper, place the fruit on it, and set it in a cool oven. When the icing on the fruit becomes firm, pile them on a dish and set them in a cool place.

A NEW WAY TO COOK RICE.

Put one ounce of butter into an iron kettle; when it is hot put in a small piece of onion; after the onion is lightly browned take it out, its only use is in flavoring. Put four tablespoonfuls of raw rice into the hot butter, and stir it until it is a pale straw color, then add three cups of clear soup stock, chicken or veal stock is best. Cook very slowly till the rice is tender and the soup nearly or quite absorbed. Serve hot with grated cheese. This is a favorite dish at French and Italian restaurants in the large cities.

MOCK TERRAPIN.

Put half a pound of calf's liver in cold salt and water and let it stand for half an hour; then put fresh cold water in a saucepan and par-boil the liver. When it is cool mince it fine. Put the minced liver in a stewpan with two quarts of cold water, a piece of butter the size of an egg, one tablespoonful of flour, one tablespoonful of dry mustard, salt and pepper to taste, one grated nutmeg and two hard-boiled eggs chopped fine. Let all simmer until thick, stirring constantly. When done add a wineglass of Madeira wine if you like it.

GINGER POUND CAKE.

Three pounds flour, one pound butter, one pint molasses, one and one-fourth pounds sugar, one dozen eggs, two teaspoonfuls cream tartar, one of soda, one-half cup of ground ginger. Cream butter and froth eggs lightly; to yolks of eggs add sugar, then butter and molasses, alternatively add flour and white of eggs; having put cream of tartar in flour, finally pour cup of boiling water to dissolve soda, and add it; a final beating and bake at once in a moderate oven. Cream instead of milk is a great improvement, but the latter answers.

TONGUE TOAST.

A very nice dish is prepared from cold boiled or potted tongue. Slice the tongue, and cut each slice into small, fine pieces; heat it in a pan, with a little butter. To prevent burning, moisten with warm water or clear soup. Add salt and pepper; stir into it two beaten eggs. When set, arrange neatly on toast.

A CREAM CAKE.

Make a rich batter and bake it in three layers. The layers should be frosted with confectioner's sugar and the white of eggs. The frosting for the first layer should be flavored with lemon, for the next layer with vanilla, and the top layer should be flavored with a few drops of rose water and thickly covered with coconut.

PATRONIZE HOME INDUSTRY!

The Knoxville Furniture Company

ESTABLISHED IN WINSTON

A Branch House

FROM THEIR LARGE MANUFACTURING ESTABLISHMENT,

Where you can get
BETTER GOODS FOR LESS MONEY
Than ever known in Winston.

ALL WORK GUARANTEED
to be latest style and first quality.
Remember the place: Near the old jail.

A. KENNEDY, Jr.,
20-6m. Manager.

A Revolution in Farming!!

BY THE USE OF
SAVAGE'S RICE HARVESTER
—AND—
SAVAGE'S FIELD-PEA AND BEAN HARVESTER.

Seven Acres Harvested, Shelled, Cleaned and put in Sacks, Ready for Market, in One Day, at a Cost of about Two Cents Per Bushel. One Man and Two Horses with the Machine can do the Work Easily, Rapidly and Effectually.

The Field Pea, Bean and Rice Harvester, now in practical use, invented and for sale by Mr. B. O. Savage, Goldsboro, N. C., is in our opinion one of the greatest labor saving machines of the age. We have seen it work in the field, and managed by one hand with either one or two horses, will gather, thrash and deposit in sacks six acres per day.
J. H. ALEXANDER & Co.,
J. W. LEGGETT,
W. R. CHERRY,
Palmyra, N. C.

We have tried Mr. Savage's Harvester on our farm and it will gather field-peas at a cost of about two cents per bushel, thereby saving its cost in labor in a short while. We expect to use one of Mr. Savage's Harvesters the coming season.
J. H. ALEXANDER & Co., Palmyra, N. C.

I have ordered a Field-Pea Harvester from Mr. Savage to gather my crop of peas the coming fall.
H. C. PARROTT, Goldsboro, N. C.

Awarded Special Cash Premium at Goldsboro Fair; Medal of Merit at the Weldon Fair, and First Diploma at Tarboro Fair.

The Machine will gather peas in rows, or among corn or broad-cast. Each Machine guaranteed.

Pea and Bean Harvester, Price.....\$ 75.00
Rice Harvester, Price..... 100.00
Address

B. O. SAVAGE,
Arlington Hotel,
Goldsboro, N. C.
22-1f.

Tar Heel Liniment!

A valuable Remedy for the Cure and Relief of Diarrhoea, Dysentery, Cholera Morbus, Cramps, Cramp Colic, Kidney Complaint, Gravel in Bladder, Pains in Stomach and Bowels, Rheumatism, Neuralgia, Lamé or Stiff Back, Bruises, Sprains, Nettlerash, Poison Oak, Itch, Frost Bites, etc.

Remember **TAR HEEL LINIMENT.** Ask your druggist or merchant for it and take no other. It is the Best, Swiftest and Safest Liniment on the market. Price 50 cents per bottle. Sold by Druggists and Merchants generally. Send for testimonials.

HOUSTON & EMERSON,
Sole Proprietors and Manufacturers,
GREENSBORO, N. C.
J. E. GILMER,
Wholesale Agent,
WINSTON, N. C.
21-9m]

SOUND SLEEP!

NATURE'S SWEET RESTORER.

TO ENJOY IT YOU MUST HAVE
an easy, comfortable bed. To have this you should be provided with the celebrated

HORSE-SHOE
BED SPRING!!

Made of best Spring Steel Wire, No. 9, and guaranteed to be the best, the most durable and the simplest spring on the market. Fits any bedstead and can be removed or put on by a child.

Retail set of 48 Springs, \$5.00.
Apply to

BELL & QUINN,
Manufacturers and Proprietors,
15-2t. Winston, N. C.

THE NORTH CAROLINA
Home Insurance Company,

OF RALEIGH, N. C.,

INSURES AGAINST LOSS BY FIRE.

This Company has been
in successful operation
for Sixteen Years.

W. S. PRIMROSE, President.
W. G. UPCHURCH, Vice Pres.
CHAS. ROOT, Sec. and Treas.
P. COWPER, Adjuster.
Feb. 10-1y.

—A. C. VOGLER,—



UNDERTAKER,

—COFFINS, CASKETS,—

Ladies' Gentlemen's and Childrens' BURIAL ROBES, always on hand. All orders for Coffins or Hearse attended to promptly.
Main Street, - - - Salem, N. C.
4-3m. Respectfully, A. C. VOGLER.

C. J. WATKINS. W. J. CONRAD.

DRS. WATKINS & CONRAD,
—DENTISTS.—

Teeth Extracted WITHOUT PAIN by the use of Nitrous Oxide Gas.

OFFICE: P. O. ADDRESS:
Main St., Salem, N. C. Winston, N. C.
4-3m.

LIVELY TIMES

—AT—
D. S. REID'S,

Where JAMES F. FULTON, of Stokes County, W. P. REID, of Winston, and Miss BETTIE TRAYNHAM, of Davidson County, are giving every attention to the wants of their many friends.

GROCERY DEPARTMENT:
Full line of Syrups, Molasses, Meat, Lard, Fish, Sugars, Coffees, and Fancy Groceries.

GENERAL MERCHANDISE:
Dry goods, Hats, Shoes, Confectioneries, Wood-cu and Willow Ware, Glass Ware, Drugs, Spices, &c., &c.

Also Agent for the celebrated
PACIFIC GUANO,
for growing fine YELLOW TOBACCO. Gives universal satisfaction. Price, cash \$4.00; On time \$4.50.

He sincerely thanks his friends for their liberal patronage in the past, and by square dealing, low prices and strict attention to their interests he hopes to merit a continuance of their patronage. He means exactly what he says, when he invites you to give him a call. 3-1f.

THE FORAGE PLANT.

PERSONS DESIRING THE BEST FORAGE PLANT in use, to my knowledge, can secure seed of me by mail, in bags, at 40 cents per pound, postage paid. The **RAT TAIL**, **PEARL**, or **Egyptian Millet**. I have grown it 30 years. It is unrivaled for cows, and totally different from German Millet and milo maize for green forage purposes on account of the numerous ten-day cuttings afforded. A small plot will keep a cow.

I believe this a typical silo plant.
Address all communications and orders to
JOSEPH A. WORTH,
Fayetteville, N. C.

11-4t.

RESPECT THE DEAD!

—AND CALL ON—

—I. W. DURHAM,—

WINSTON, N. C.,

FOR MONUMENTS AND TOMBSTONES.

Satisfaction Guaranteed and Prices Made to Suit the Hard Times.

DESIGNS MAILED FREE. Winston, July 7-6m.

IMPROVE YOUR STOCK!

MY BULL "BUCK," two and a half years old, very kind, fine form, sire "Joe Donovan," Full Blood Jersey; dam Full Blood Devon, of the celebrated Holt Stock at Haw River.

WILL STAND AT HIS STALL,

on my Farm, During the Season.

CALF INSURED FOR \$2.50.

TERMS STRICTLY CASH.

3-3m.

With Cotton at Eight and a Half Cents, Poor Crops and Bad Prices,

WHAT SHALL BE DONE?

RALEIGH, N. C., Feb. 1, 1885.

The situation of our Farmers, and more especially of those in the Eastern Counties, is a serious one. With cotton at 8½ cents and everything else in the same proportion, it is doubtful whether our people can make cotton at all with the old method. Thousands of thoughtful men all through the South are considering earnestly this question: WHAT SHALL BE DONE? With prices of their products way down and the prices of all they buy not reduced in the same proportion, what shall be done to feed the family, buy clothes and send the children to school during this New Year? All this time sensible men are cutting down every expense and resolving that they will make more at home. Milk, meat, vegetables must be made in larger quantities and groceries saved; corn, oats and grass must be provided for the horses, cows and hogs. High-priced fertilizers and every extra thing are entirely out of the question. The wise man will buy the cheapest and best ingredients only and make fertilizers at home this year.

At this time, THE NORTH CAROLINA PHOSPHATE COMPANY, an exclusively North Carolina Company, working nothing but North Carolina material, wants to inform the prudent men just described how they can help themselves and help a home enterprise by buying LIME PHOSPHATE, the cheapest phosphate ever sold in North Carolina. It is to the interest of every farmer in North Carolina to write to the NORTH CAROLINA PHOSPHATE COMPANY at Raleigh, N. C., and learn how to save money and make a good fertilizer that will make a good crop at a very low price.

1-3ms.

STANDARD DRUGS!

—DO NOT FORGET TO CALL AT—

The Old Reliable Drug House

—OF—

Dr. V. O. Thompson's

for what you want.

—He has all the—

NEW and STANDARD DRUGS!

at bottom prices and will not be undersold.

He has PAINTS for your house, wagon and carriage.

It will pay you to stop in, if only to see that BEAUTIFUL \$2,000 SODA FOUNTAIN.

Polite clerks await you with welcome.

15-1y.

Enderly Farm.

THOROUGH BRED

AND TROTTER HORSES;

JERSEY CATTLE;

SOUTHDOWN SHEEP;

BERKSHIRE HOGS;

AND BRONZE TURKEYS.

Young stock for sale by

S. B. ALEXANDER,

Charlotte, N. C.

5-6m.